

Achievement of Performance Standards  
**Young Chicken Plants**

Defect Categories	Pilot Performance Standards Based on Traditional Inspection (% of carcasses)	HIMP Plant Performance During FSIS Inspector Verification Checks from 21 Plants (Average)* (% of carcasses)
Food Safety 1 Condition- Infectious (e.g., Septicemia, toxemia)	0.1%**	0.003%
Food Safety 2 Contamination- Digestive Content (fecal material)	1.5%**	0.1%
OCP 1 Condition- Animal Diseases (e.g., airsacculitis)	1.7%	1.1%
OCP 2 Condition- Miscellaneous (e.g., bruises, sores, and other processing defects)	52.5%	26.9%
OCP 3 Contamination- Digestive Content (e.g., ingesta)	18.6%	10.0%
OCP 4 Dressing Defects- Other (e.g., feathers)	80.0%	60.8%
OCP 5 Dressing Defects- Digestive Tract Tissue (e.g., bursa, cloaca)	20.8%	8.1%

**Period of Data Collection: September 18, 2000 – September 30, 2002**

\* Includes 21 Plants: Amick Farms, Cagle's – AL, Cagle's – KY, Choctaw Foods, Claxton Poultry Columbia Farms, Conagra, Gold Kist, Golden Rod Broilers, Marshall Durbin – AL, Marshall Durbin – MS, OK Foods – AR, OK Foods – OK, Perdue Farms, Inc – NC, Pilgrim's Pride – Nacogdoches, TX, Pilgrim's Pride – Mt Pleasant, TX, Pilgrim's Pride – WV, Rocco Farm Foods, Simmons Foods, Townsends Inc – AR, and Townsends Inc – NC.

3,512,550 birds selected for Food Safety verification checks  
987,250 birds selected for Other Consumer Protection verification checks

\*\* FSIS has a zero tolerance policy for Food Safety 1 & 2